



Summer Focaccia

For the dough:

3 1/3 cups (500g) Lighthouse Bread and Pizza Flour

10g salt

300mL lukewarm water

1 x sachet (6g) yeast (We recommend using Lighthouse Yeast + Bread Improver)

50g roasted tomatoes

40g roasted red peppers

For the herb oil:

3 Tbsp olive oil

1 1/2 tsp (3g) freshly chopped basil leaves

1 1/2 tsp (3g) freshly chopped parsley leaves

1/2 tsp (2g) garlic powder

Place flour, salt and yeast in a large bowl. Add the lukewarm water and mix with a fork to form a dough, mix further with hands to bring dough together.

Turn the dough out onto a well-floured surface, knead for 8-10 minutes (applying extra flour to prevent the dough sticking) until the dough is soft and elastic.

Place dough into a lightly greased bowl, cover with a clean damp cloth then leave in a warm place until dough doubles in volume (approx. 45 mins*). Alternatively, the dough can be made using the bread and pizza dough setting on your bread machine. Follow the instructions on your bread machine manual to replace steps 1-3.

Preheat oven to 220°C conventional / 200°C fan-forced.

While the dough is rising combine the herb oil ingredients into a bowl and set aside.

Turn dough out on a lightly floured surface and knead lightly for 1 minute. Roll dough flat into a 20x30cm rectangle. Transfer dough onto a greased baking tray and lightly brush herb oil over the surface.

Mash the roasted tomatoes and red peppers into the surface of the dough, evenly distributing them. Allow the dough to proof for 20 minutes before cooking in the oven for 15-20 minutes or until golden brown. Place on a wire rack to cool.

Notes:

Proofing time will vary depending on where the dough is placed, this step is critical in bread making to ensure the yeast produces sufficient aeration so that the baked bread develops a light even texture.